

SMALL PLATES

	Small / Regular		Small / Regular
Curly Kale Salad <i>crunchy salad with toasted almonds, date slivers & kokum dressing</i>	12	Allahabadi Baked Samosa <i>homemade pastry filled with vegetables, served with tangy chutneys</i>	8 / 12
Mango & Avocado Salad <i>salad of micro leaves with mango and avocado, laced with cumin dressing</i>	12	Griddled Scottish Scallops <i>mildly spiced red lentil & curry leaf sauce with a fennel & green apple salsa</i>	18 / 27
Rajasthani Churi Chaat <i>Indian street food, with sweet and tangy chutneys</i>	11	Crispy Chicken Wings <i>crispy boneless chicken wings with chilli mayo</i>	8 / 12

GRILLS

	Small / Regular		Small / Regular
Coconut & Chilli Seabass <i>with coconut & fresh red chilli glaze</i>	13 / 19	Chicken Tikka Hasnu <i>royal kebab with a complex spice mix</i>	10 / 15
Crispy Lobster <i>tossed in a spicy red chilli jam</i>	28	Dungar Chicken Tikka <i>smoked & spicy chicken tikka</i>	10 / 15
Tandoori Konkan Prawn <i>wild prawns marinated with a blend of pickled chillies & tomatoes</i>	19 / 28	Black Peppercorn Chicken Tikka <i>light, creamy chicken tikka cooked with black pepper</i>	10 / 15
Awadhi Duck Galouti <i>from the royal kitchen of Lucknow, served with onion chutney & layered tawa paratha</i>	22	Tandoori Quail <i>with chilli & gooseberry marinade</i>	16
Crab Xec Xec <i>traditional Goan delicacy cooked with roasted spices & coconut</i>	9 / 14		
Lamb Kakori <i>delicately spiced royal kebab from Lucknow</i>	14		
Rabbit Seekh Kebab <i>tandoor-cooked, stuffed with dried tomato & raisin</i>	11 / 16		
Chilli Goat Ribs <i>slow-cooked and glazed with tamarind & kokum</i>	20		
Char-grilled Lamb Chops <i>new season lamb, spiced marinade & pistachio crust</i>	20 / 29		
		Grilled Asparagus <i>English asparagus with tomato chutney</i>	12
		Tandoori Paneer Tikka <i>homemade cottage cheese & pickle marinade</i>	8 / 12
		Vegetable & Kale Seekh Kebab <i>vegetable seekh stuffed with black fig chutney</i>	8 / 12
		Nutty Yoghurt & Corn Kebab <i>with an almond & panko crust</i>	8 / 12
		Beetroot Tawa Kebab <i>fig & date-stuffed beetroot kebab</i>	8 / 12

VEGETARIAN

CURRY & BIRYANI

Kerala Prawn Curry <i>infused with aromatic spices</i>	26	Kathiyawadi Lamb Curry <i>spicy, lamb osso bucco curry with freshly ground spices</i>	27
Murgh Kundan Kaliya <i>'golden chicken curry' with saffron & nuts</i>	25	Asparagus Biryani <i>slow-cooked rice with fresh English asparagus</i>	22
Old Delhi Butter Chicken <i>slow-cooked chicken with caramelised tomatoes & fragrant spices</i>	27	Hyderabadi Lamb Biryani <i>slow-cooked rice & curry leaf-flavoured lamb</i>	27
Hyderabadi Goat Chop Curry <i>slow-cooked goat chops with whole garam masala & coconut</i>	26	Chettinad Chicken Biryani <i>slow-cooked rice & curry leaf-flavoured chicken</i>	26

VEGETABLES

	Side / Main		
Methi Malai Paneer <i>lotus seed & cottage cheese curry in a fresh fenugreek sauce</i>	9 / 18	Jaipuri Aloo <i>crispy baby potato with a unique blend of cumin, coriander & chilli</i>	7
Vegetable Kofta Curry <i>vegetable dumplings stuffed with prunes, served in a creamy korma sauce</i>	9 / 18	Lasooni Palak <i>fresh spinach with tomato & garlic</i>	7
Hyderabadi Dal Katli <i>red lentils & spinach, tempered with mustard & curry leaf</i>	8 / 16	Kachumber Salad	5
Marwari Bhindi <i>starry eyed okra with onion & tomato, topped with black & white sesame</i>	8 / 16	Beetroot Raita	5

BREADS & RICE

Naan	4	Basmati Rice	4
Multigrain Roti	4	Lemon Rice	4